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Observations

It's time again to wish all our friends a MERRY CHRISTMAS and a MOST HAPPY NEW YEAR. All the folks here appreciate the confidence you have in them and they PLEDGE THEIR CONTINUED DEDICATION TO SERVING YOU WITH ACCURACY AND SPEED. All of us know that our present and future happiness depends on our friends and we make friends by serving well in everything we do.

Charlie says "when we enjoy our work we are twice blessed; when we have a good time making our money we are bound to have a good time spending it." You know, I believe he is right. I have more fun buying things for the grandchildren than I could afford to have when buying for my children. When my children were ready to start school I wondered how I could ever afford to educate them. When they were ready for the university I found a way. So now I see little point in worrying about tomorrow and the full meaning of "give us this day our daily bread" is clear.

As each of you enter the new year, dedicate yourself to serve others more and self less. When you stop worrying about paying your bills and making more money and start concerning yourself with how you can make your company more money you will be on your merry way to genuine and lasting happiness. After all, happiness is a warm handshake and a question from a friend that you can answer. So start asking yourself "How can I make my company more money?" "How can I improve a product; come up with a new one, cut costs or help with sales?" A mind cluttered up with that new suit, getting home early or a colored TV set has little room for company problems.

We hope there is a New Year's Resolution somewhere in this rambling observation.

Charlie says, "Its only what you don't have that you want." He says, "All I want for Christmas is my two front teeth, and all the others I had with them!"

Yours very truly,

Jim Doty

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PURIFIER

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trough at the rear of the sifter, as previously described.

Results

Durum wheat samples were milled on a three-stand Allis-Chalmers laboratory mill. Two stands of break rolls, one with 20 and the other with 24 corrugations per in., running dull to dull with a speed differential of 2.75:1, and one stand of frosted reduction rolls with a speed differential of 1.5:1 were used. The flows of the mill are shown in Fig. 3 (short procedure) and Fig. 4 (long procedure). Mill-room conditions were controlled at 72°F. and relative humidity of 60%. The wheat was washed and tempered to 16.5% moisture and then allowed to condition for 18 hr. before milling.

Table I shows the results obtained on five grades of Canadian Amber Durum wheat milled by the short-flow procedure. Table II shows the results obtained with the high-extraction, long-flow milling procedure on samples of the same wheats. Analytical results were obtained with standard AACC methods. Wheat results are on 13.5% moisture basis and those for semolina are on 14% moisture basis. The results (Tables I and II) show that with both the short- and long-milling procedures, the experimental purifier produces a good yield of semolina of acceptable over-all quality.

Summary

The purifier described has been in operation for 8 years and has proved to be a rugged and reliable machine. It is capable of handling stocks from 100- to 2,000-g. millings. It is designed to give adjustable control of all its functions: sifter speed, angle, pitch, throw, and clothing; air volume and velocity; and feed rate. If required, additional construction details can be obtained from the author.

NO-TIME DOUGHS

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tirely dependent on the bakery staff of the Bread Research Institute, and the sustained interest and careful attention of H. W. Gay, K. S. Moses, and T. Parker is gratefully acknowledged.

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O'Dean L. Kurtz, *Technical Director*

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Brochure with description and prices

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